FROZEN JUICE CONCENTRATE

LEMONADE MUFFINS

1¾ cups sifted all-purpose flour
¼ cup sugar
2½ teaspoons baking powder
¾ teaspoon salt
1 well-beaten egg
1 6-ounce can (⅔ cup) frozen lemonade concentrate, thawed
¼ cup milk
⅓ cup cooking oil
½ cup chopped walnuts

Sift together flour, sugar, baking powder and salt; make a well in center. Combine egg, ½ cup of the concentrate, the milk and oil. Add to dry ingredients in bowl and stir quickly, just till moistened. Gently stir in nuts. Fill greased muffin pans ⅔ full. Bake in 400° oven for 25 minutes. Remove from pans and brush tops with remaining concentrate while hot; sprinkle generously with 2 to 3 tablespoons additional sugar. Makes 1 dozen muffins.